

# Starters

<b>Bruschetta</b>	<b>GFA</b>	16.00
Prosciutto and blue cheese bruschetta with fruit chutney <i>Gluten Free Add \$2.00</i>		
<b>Raupo Chicken Liver Pate</b>	<b>GFA</b>	21.00
With a thyme butter crust served with sweet and sour fruit chutney, toasted breads and crackers		
<b>Baked Half Shell Mussels</b>	<b>GF/DFA</b>	21.00
Bacon, olive tapenade and Parmesan baked 400gm half shell mussels with pineapple salsa		
<b>Peri-Peri Prawn Spring Roll</b>	<b>DF</b>	21.00
Asian inspired fusion peri-peri tiger prawns spring roll served with sweet chilli sauce		
<b>Roasted Tofu cutlets</b>	<b>Vegan/GF</b>	18.00
Garlic, lemon, herb infused tofu nuggets with salad and herb vegan mayo		
<b>Butter Chicken Tartlets</b>		18.00
Mozzarella baked butter chicken tartlets served with house salad		
<b>Beef Wontons</b>	<b>DF</b>	18.00
Crisp fried wontons filled with juicy beef, ginger, garlic, shallots, and kaffir lime zest finished with chilli lime dressing		
<b>Cheddar Stuffed Potatoes Cutlets</b>	<b>GF/VEGAN</b>	18.00
Served with kachumber salad, sweet chili sauce and green herb vegan mayo.		

## On the Side

Marinated Olives	V/GF/DF	7.50
Side Salad	V/GF/DF	9.00
Seasonal selection sautéed vegetables		12.00
Raupo Side Fries		12.00
With aioli and tomato sauce		

# Mains

<b>Ribeye Steak</b>	<b>GF</b>	46.00
Flame grilled 300Gms Ribeye steak cooked to your liking served with garlic herb roasted baby potatoes, Summer slaw, carrot & parsnip crisp, pinot noir jus, bloody Mary garlic butter		
<b>Half Roasted Chicken</b>	<b>GF</b>	38.00
Roast chicken with creamy orzo, charred asparagus, house salad, roasted garlic cream		
<b>Herb Crusted Lamb Lion Chops</b>		42.00
Served with truffle parmesan mash, beans almondine, whipped pea & feta, finished with pan jus.		
<b>Raupo Stuffed Salmon</b>	<b>GF</b>	40.00
Shrimp parmesan stuffed salmon with lemon saffron risotto, gremolata, garlic caper champagne butter		
<b>Sea Food Sizzler</b>	<b>GF</b>	38.00
Tiger prawns, mussels, salmon, fish, calamari, clams tossed in capers sundried tomato crustacean butter sauce		
<b>Raupo burger</b>	<b>GF/DF</b>	35.00
200Gms house made brisket beef Pattie, mozzarella cheese, pepperoni, tomato, pickle, caramelized onions served inside brioche bun with chips and aioli		
<b>Roasted Vegetable Lasagna</b>	<b>GF/VEGAN</b>	35.00
Layers of roasted zucchini, eggplant, bell pepper and spinach combined with vegan ricotta, smoked vegan mozzarella with house made marinara sauce with garlic and herb crostini		
<b>Grilled halloumi and quinoa salad</b>	<b>GF</b>	32.00
Grilled halloumi served quinoa, mango chunks, cucumber, tomatoes, and avocado chunks drizzle with house dressing & balsamic glaze		

Please inform your Server of any dietary requirements.

GF: Gluten Free  
GFA: Gluten Free Available  
DFA: Dairy Free Available

